

THE NAVAJO NATION
Department of Personnel Management
JOB VACANCY ANNOUNCEMENT

REQUISITION NO: **DOH11722887**

DATE POSTED: **02/23/22**

POSITION NO: **278534**

CLOSING DATE: **04/05/2022 by 5pm**

POSITION TITLE: **Cook**

DEPARTMENT NAME / WORKSITE: **Division of Aging & Long Term Care Support - Iyanbito, NM**

WORK DAYS: Monday - Friday	REGULAR FULL TIME: <input checked="" type="checkbox"/>	GRADE/STEP: BQ57A
WORK HOURS: 8:00 AM - 5:00 PM	PART TIME: <input type="checkbox"/> NO. OF HRS./WK.: _____	\$ 25,243.92 PER ANNUM
SENSITIVE <input checked="" type="checkbox"/>	SEASONAL: <input type="checkbox"/> DURATION : _____	\$ 12.09 PER HOUR
NON-SENSITIVE <input type="checkbox"/>	TEMPORARY: <input type="checkbox"/> _____	

DUTIES AND RESPONSIBILITIES:

Plan and prepare hot meals for home delivery and congregate meal participants daily. Tasks require use of specialized knowledge in preparing food for elderly clientele; daily cleaning and sanitizing kitchen area, equipment, dishes, pots, pans, utensils, and food warmers used in the meal process. Assures home delivered meals are packaged and delivered promptly. Cleans and sanitizes tables and chairs after each meal. Ensures food is properly stored and preserved; daily inspection of the quality of food, utilizing proper storage containers and labels. Ensures storage of food is according to sanitation requirements. Maintains logs of refrigerator and freezer temperatures, food temperatures and daily client unit counts. Maintains a daily inventory of food supplies and its uses. Responsible for daily meal unit count tabulation, food expenditures and inventory control. Compile monthly reports for monthly food production and submit to supervisor. Purchase food according to approved menus and food inventory. Ensures eligible clientele are given first priority to prepared meals. Supervise kitchen volunteers, physical education, fund raisings, health screenings and field trips. Assumes driver responsibilities when required. Attend all required trainings and meetings. Maintains a pleasant, clean, orderly, friendly environment when serving elderly clientele in all areas of service delivery; being sensitive to elderly needs, in addition to providing sanitation check off list for center rest rooms. Delegation as assigned.

QUALIFICATION REQUIREMENTS: (Education, Experience and Training)

Minimum Qualifications:

- A high school diploma/GED; and one (1) year of experience in large scale institutional cooking; or an equivalent combination of education and experience.

Special Requirements:

- A favorable background investigation.
- Possess a valid Food Handler's Permit.
- Possess a valid state driver's license.

(To receive full credit for education, certification, or licensure, transcripts, copies of degrees, certificates, and other appropriate documents must be submitted along with employment application.)

Special Knowledge, Skills and Abilities:

Bilingual and knowledge of established regulations and guidelines concerning food and meal preparation, food services, skilled in menu planning, and ability to read and follow oral and written instructions. Culinary Arts knowledge and skills preferred, possess in depth knowledge and ability to use industrial kitchen equipment for a large quantity of food. Ability to prepare meals from scratch, using approved menus in accordance to portion sizes regulated by the program. Ability to develop and maintain positive, professional working relationships with the elderly clientele as well as the communities involved.

THE NAVAJO NATION GIVES PREFERENCE TO ELIGIBLE AND QUALIFIED APPLICANTS IN ACCORDANCE WITH THE NAVAJO PREFERENCE IN EMPLOYMENT ACT AND VETERANS' PREFERENCE.